

## - (C) WPI / DERWENT

AN - 1992-154812 [19]  
AP - JP19900206010 19900803  
CPY - KYOW  
DC - D11 D13 D16  
FS - CPI  
IC - A21D8/04 ; C12C11/00 ; C12G1/02 ; C12G3/02 ; C12N1/18 ; C12R1/86  
MC - D01-B01 D03-H01C D05-B03 D05-B04 D05-E D05-H09  
PA - (KYOW ) KYOWA HAKKO KOGYO KK  
PN - JP4091782 A 19920325 DW199219 005pp  
PR - JP19900206010 19900803  
XA - C1992-071260  
XIC - A21D-008/04 ; C12C-011/00 ; C12G-001/02 ; C12G-003/02 ; C12N-001/18 ;  
C12R-001/86  
AB - J04091782 The method prepares alcoholic drinks, bread-type foods and  
fermentative seasoning by using the yeast which belongs to  
Saccharomyces and is resistable to azetidine carboxylate.  
- Practically the mutants are firstly screened through the resistance to  
azetidine carboxylate and then through the productivity for  
i-amylalcohol and i-butylalcohol. An example of thus induced yeast  
strain is Saccharomyces cerevisiae AC-6 (FERM BP-3035).  
- USE/ADVANTAGE - For alcoholic drinks, bread, fermentative seasoning,  
etc. the aroma such as i-amylalcohol, i-amyl acetate, etc. is very  
important. Mutation has been induced for various yeasts such as beer  
yeast, bread yeast, 'sake' yeast, whisky yeast, 'shochu' yeast, etc.  
by various means and the yeast, of which productivity for  
i-amylalcohol and i-butylalcohol is increased, from those mutants has  
been researched. By using the mutant, foods and drinks rich in good  
aroma, can be prepd.. (Dwg.0/0)  
IW - PREPARATION ALCOHOLIC FOOD DRINK COMPRISE FERMENTATION FOOD  
SACCHAROMYCES YEAST  
IKW - PREPARATION ALCOHOLIC FOOD DRINK COMPRISE FERMENTATION FOOD  
SACCHAROMYCES YEAST  
NC - 001  
OPD - 1990-08-03  
ORD - 1992-03-25  
PAW - (KYOW ) KYOWA HAKKO KOGYO KK  
TI - Prepn. of alcoholic food or drink - comprises fermenting food with  
saccharomyces yeast

